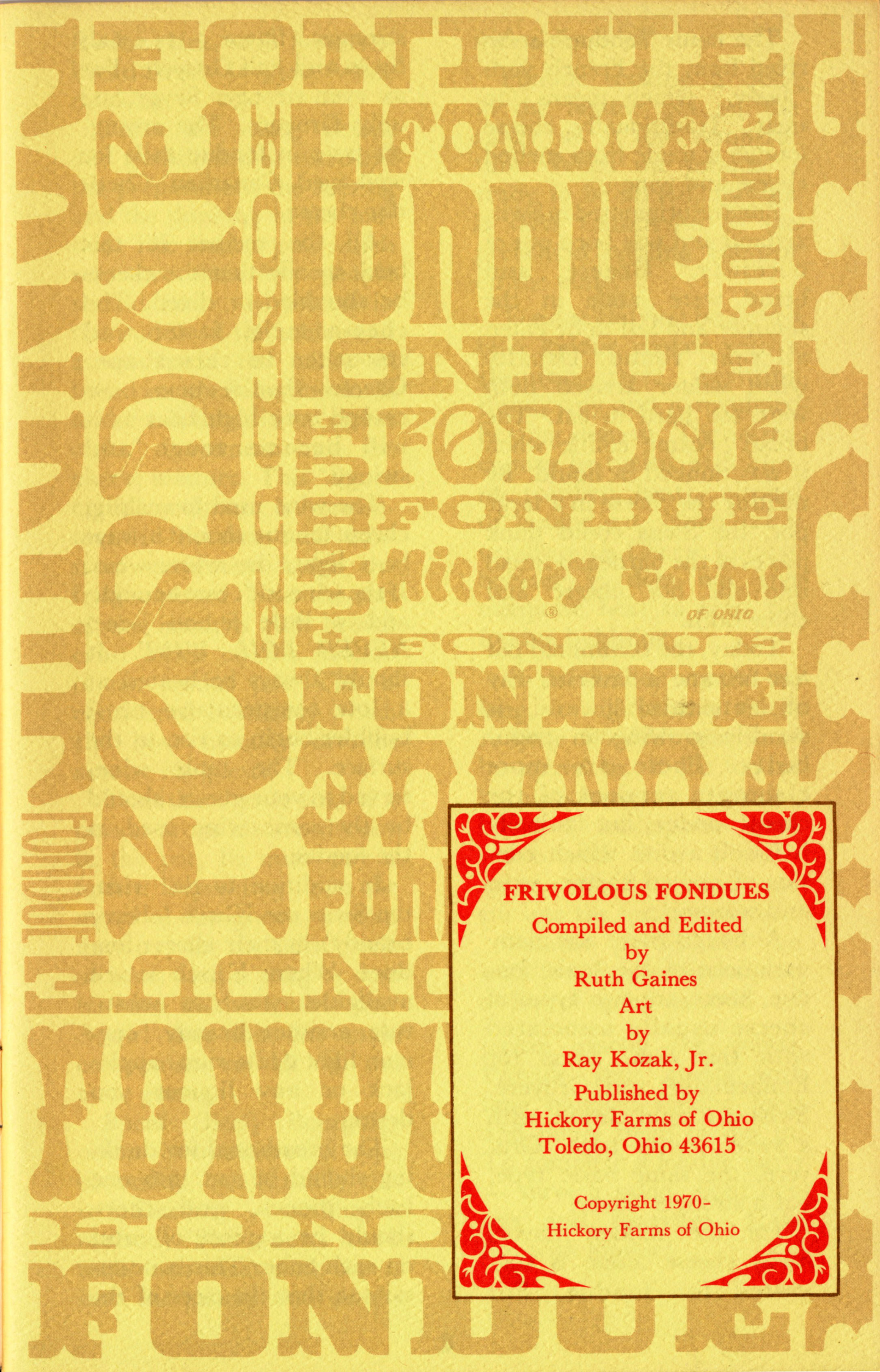
FONDUE RECIPES

FONDUE FONDUE FONDUE



FRIVOLOUS FONDUES

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Published by
Hickory Farms of Ohio
Toledo, Ohio 43615

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The noun "fondue" is derived from the French verb "*fondre,*" which means "to melt." Traditionally, cheese fondue is made from melted cheese and wine.

Fondue originated in Switzerland and was born out of necessity. Cheese and bread were made in the summer and fall to be eaten all year 'round. Usually when winter arrived both were too hard to eat. The bread became edible when it was dunked in liquid. By melting the cheese in a large pot, the Swiss could dunk pieces of the hardened bread into the hot cheese and enjoy both.

Today, the communal pot has become a favorite way of entertaining and is steadily growing in popularity. There are more elaborate versions of the cheese fondue, but basically it is still a dish which consists of melted cheese, wine and seasonings.

Although there are many variations of the basic fondue, there are two types of cheese usually associated with this dish. Swiss (or Emmentaler) and Gruyere. Swiss is a mild cheese, with a sweet, nutty taste. Gruyere, the same basic type, has a stronger flavor.

For the mildest flavor, Swiss cheese alone is suggested for fondue. For stronger flavor, try half Swiss and half Gruyere. For an even stronger flavor, use only Gruyere. The strongest taste in fondue calls for well-aged Canadian Cheddar cheese.

All the recipes in this book specify that the cheese be shredded or diced. The cheese melts faster and smoother in this shape. Cheese should never be cooked over high heat as it will become tough and stringy.

The wine used in making cheese fondue should always be a light, dry white wine. If the wine isn't tart enough, add a little lemon juice. *NEVER BOIL WINE.* It should always be heated at a low temperature until bubbles begin to rise to the surface. The table wine, served to your guests, should be the same wine used in the fondue.

In addition to the wine, the Swiss use Kirsch (cherry brandy) in their cheese fondues. Where Kirsch is not available, you can substitute another brandy, cognac, light white rum, applejack or any liqueur you desire.

The bread used for dunking should be cut into one inch pieces, and there should be a piece of crust on each cube. This is necessary so that the tines of the

fondue fork will hold the bread firmly in place while dunking.

There are many rituals and traditions that surround the preparation, the stirring and the dunking in the fondue. The fondue pot, which no more than four people should share, is placed in the middle of the table, and guests spear the cubes of bread on their fondue forks and dunk them in a "figure eight" movement into the cheese mixture. This "figure eight" motion is recommended because such constant movement keeps the fondue stirred. Near the end of the meal, a rich brown crust forms on the bottom of the fondue pot. This is considered a delicacy which the host usually divides among his guests.

Tradition has it that if a person drops his bread cube in the pot, he must pay a forfeit. Depending upon the mood of the guests, a man may pay for the next bottle of wine, sing a song or lose his turn at the fondue pot. A girl may kiss her male companion or **all** of the male guests.

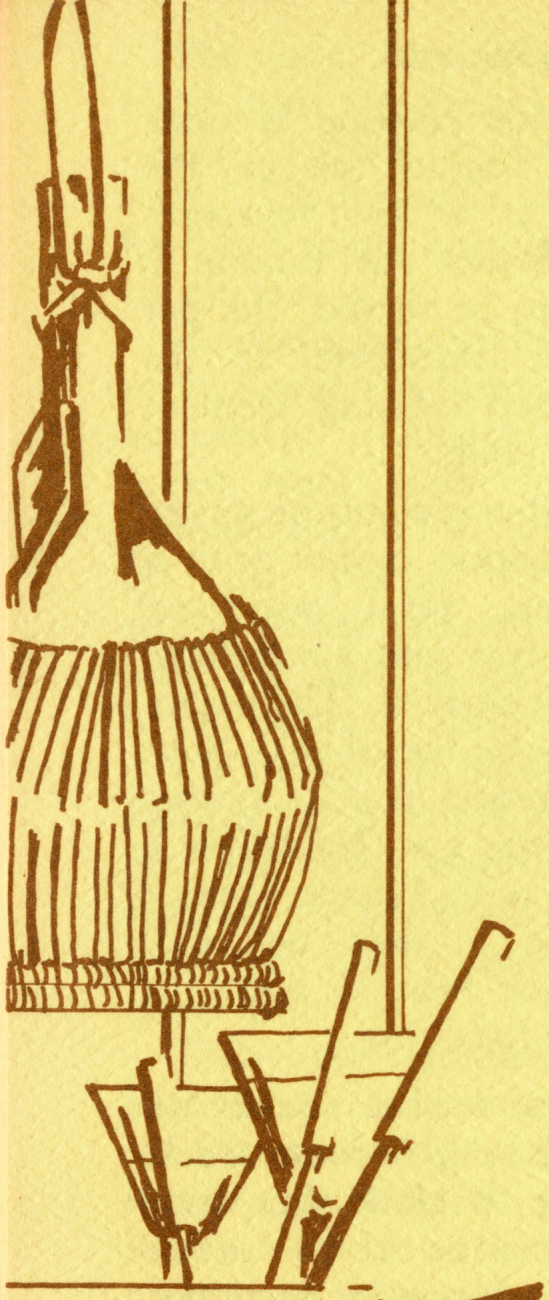
Boeuf (Beef) Bourguignonne is considered a type of fondue, but actually this is misleading — nothing is melted. The guests cook their own meat and dip it into the sauces and condiments provided.

Fondue cooking is done in the fondue pot on the range at a low temperature. When the fondue is ready to be served, the pot is then transferred to the preheated cooking element on the table.

Fondue can best be served in a fondue cooker with a stainless steel warming stand, tray and a regulated heating element. The warmer may be fueled with Sterno (canned heat), alcohol or butane gas. Never use a candle with Cheese Fondue because it does not give adequate heat to keep the fondue bubbling.

If the fondue stands too long, it will become thick. A little *WARM* wine may be stirred in. If the fondue becomes lumpy or separates, blend 1 tablespoon cornstarch with 2 or 3 tablespoons *WARM* wine and stir into the fondue mixture.

Fondue parties are fun with lively conversation and a lot of good-natured repartee among the guests. Provide your guests with long handled fondue forks and invite them to dip in. To complete a fondue party — serve a salad, light dessert and beverage. Have fun with fondue!

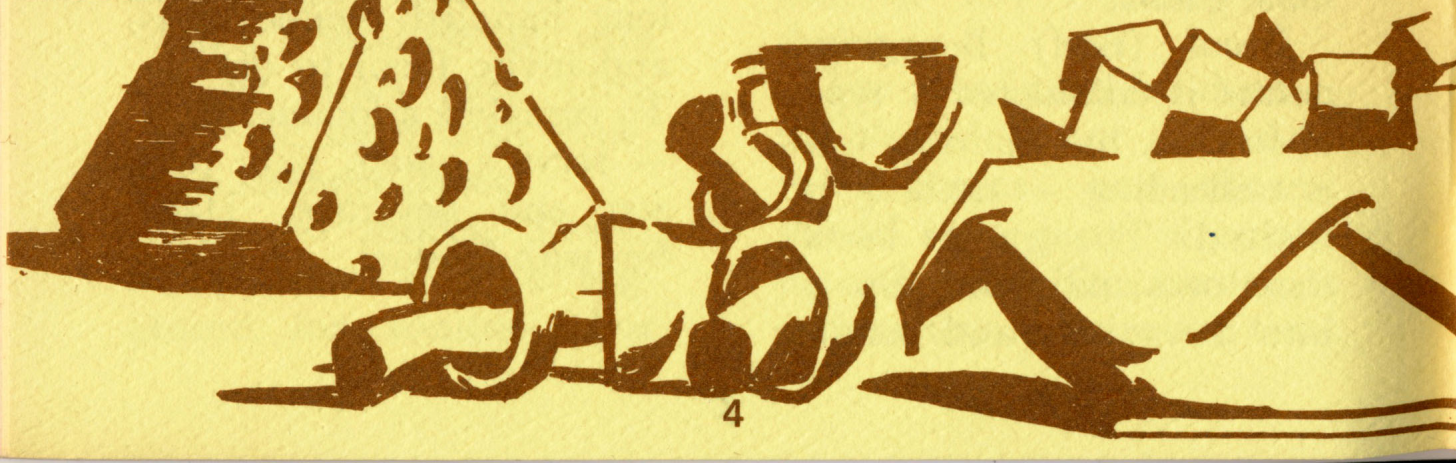


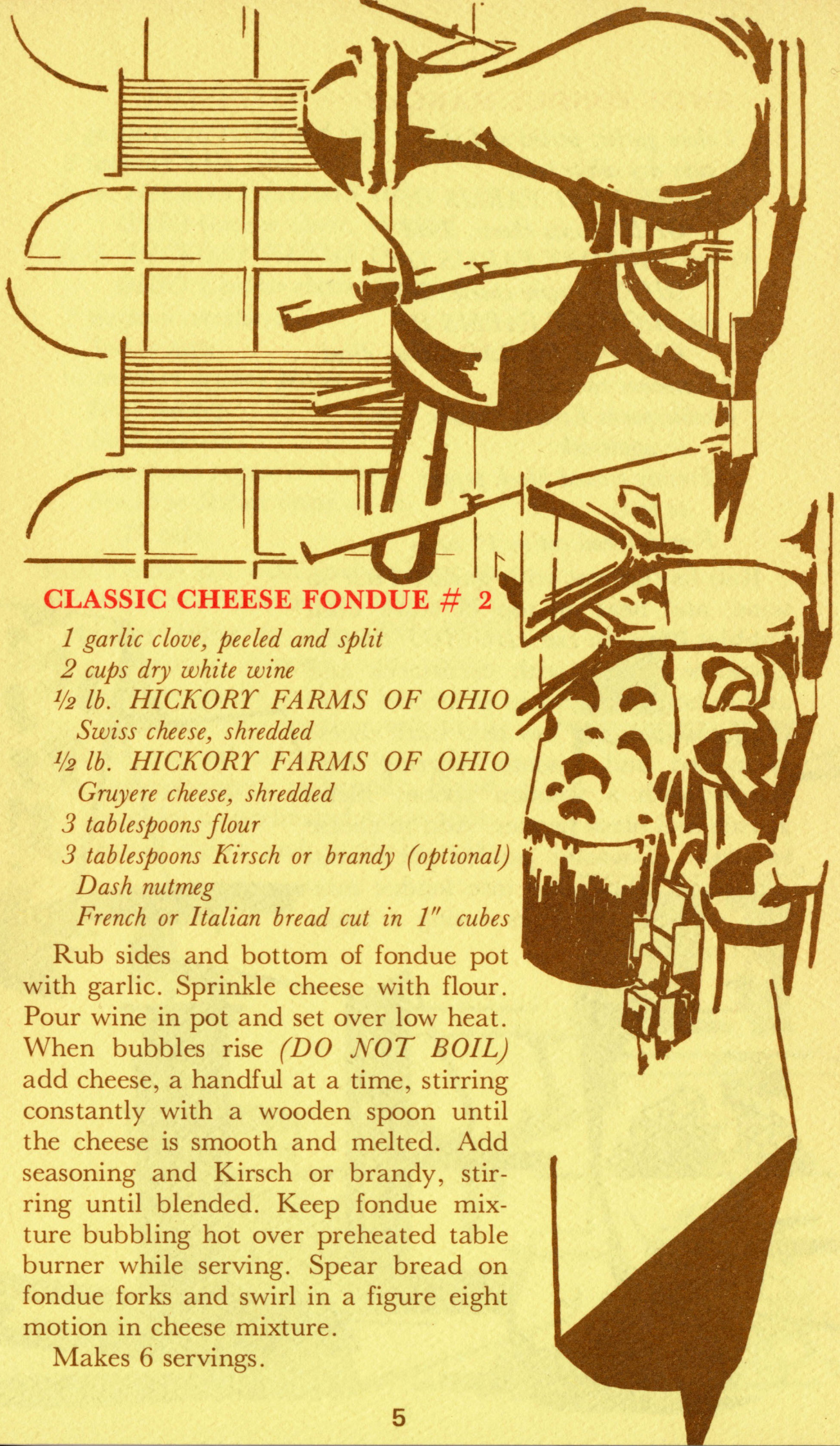
CLASSIC CHEESE FONDUE # 1

1 garlic clove, peeled and split
1½ lbs. HICKORY FARMS OF OHIO Swiss cheese, diced
4 tablespoons flour
3 cups dry white wine
2 tablespoons Kirsch, brandy or cognac
½ teaspoon salt
Dash white pepper and nutmeg
French or Italian bread cut in 1" cubes

Rub bottom and sides of fondue pot with garlic clove. Sprinkle cheese with flour. Pour wine into pot and cook over low heat until bubbles begin to rise *(DO NOT BOIL)*. Add cheese, a handful at a time, stirring constantly until cheese is smooth and melted. Add seasonings and Kirsch to cheese mixture—blending well. Remove from range and place on preheated fondue burner at the table. Spear bread on fondue fork (be sure tines go through crust). Dip bread into fondue in a figure eight motion.

Makes 6 to 8 servings.





CLASSIC CHEESE FONDUE # 2

1 garlic clove, peeled and split
2 cups dry white wine
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
3 tablespoons flour
3 tablespoons Kirsch or brandy (optional)
Dash nutmeg
French or Italian bread cut in 1" cubes

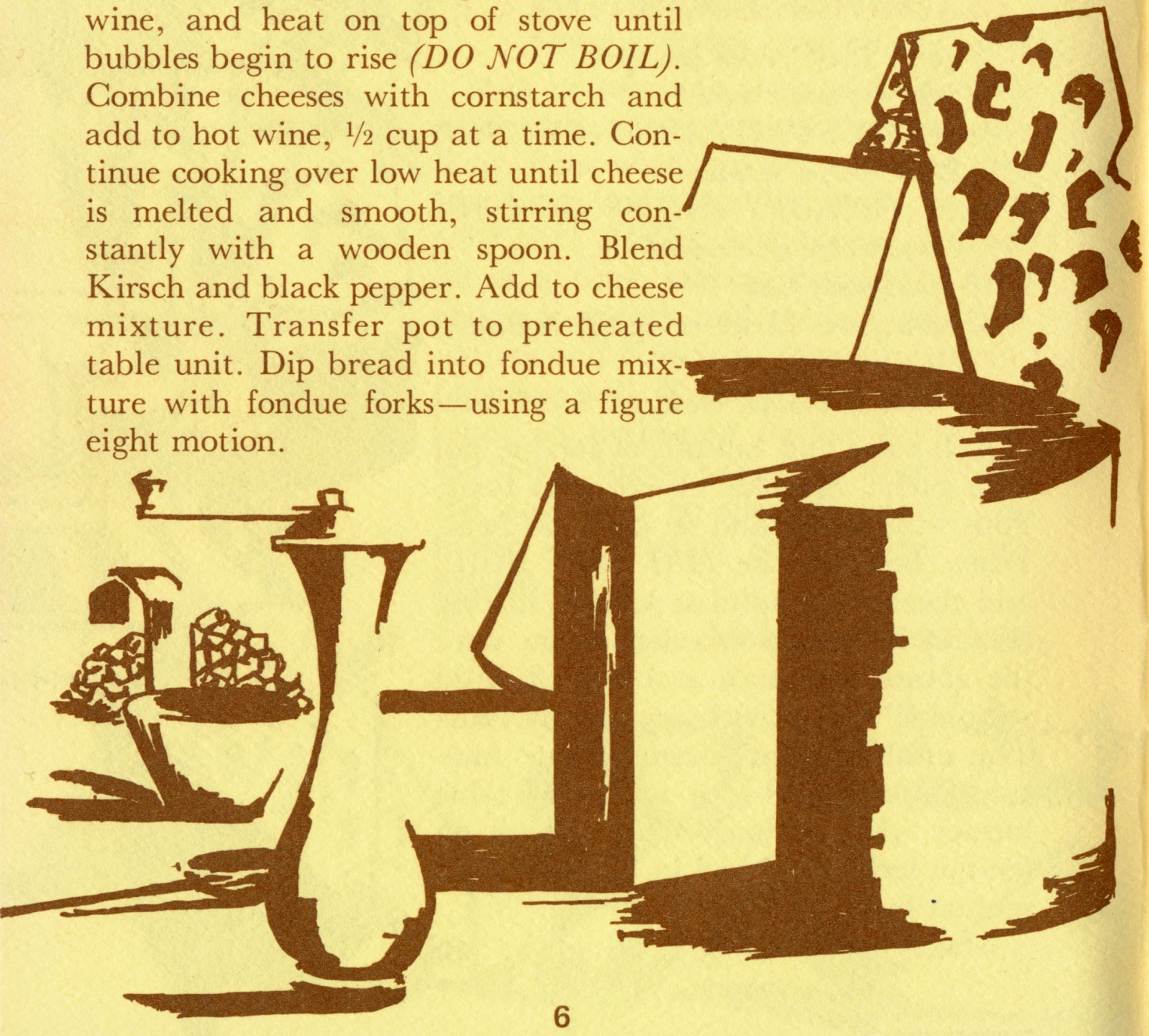
Rub sides and bottom of fondue pot with garlic. Sprinkle cheese with flour. Pour wine in pot and set over low heat. When bubbles rise *(DO NOT BOIL)* add cheese, a handful at a time, stirring constantly with a wooden spoon until the cheese is smooth and melted. Add seasoning and Kirsch or brandy, stirring until blended. Keep fondue mixture bubbling hot over preheated table burner while serving. Spear bread on fondue forks and swirl in a figure eight motion in cheese mixture.

Makes 6 servings.

SWISS FONDUE MARCAN

1 clove garlic, peeled and split
1½ cups dry white wine
⅓ cup HICKORY FARMS OF OHIO Swiss cheese, diced
⅓ cup HICKORY FARMS OF OHIO Gruyere cheese, diced
⅓ cup HICKORY FARMS OF OHIO CHEDDAR cheese, diced
2 teaspoons cornstarch
4 tablespoons Kirsch, brandy, cognac or applejack
Freshly ground black pepper to taste
French bread cut in 1" cubes

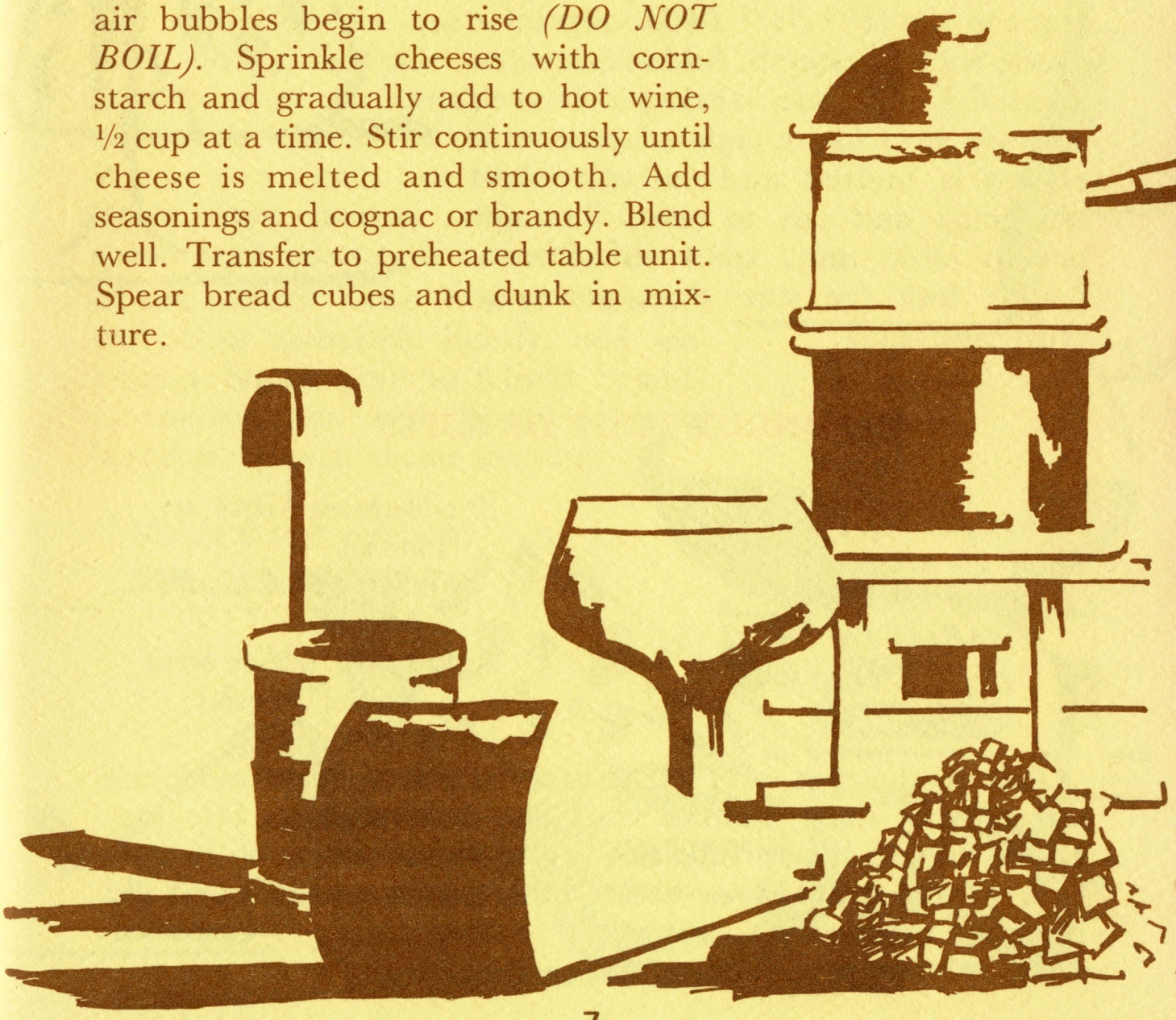
Rub fondue pot with garlic. Pour in wine, and heat on top of stove until bubbles begin to rise *(DO NOT BOIL)*. Combine cheeses with cornstarch and add to hot wine, ½ cup at a time. Continue cooking over low heat until cheese is melted and smooth, stirring constantly with a wooden spoon. Blend Kirsch and black pepper. Add to cheese mixture. Transfer pot to preheated table unit. Dip bread into fondue mixture with fondue forks—using a figure eight motion.



FON-DU LÀ LÀ

1 garlic clove, peeled and split
2 cups dry white wine
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
½ lb. HICKORY FARMS OF OHIO Cheddar cheese, shredded
1 teaspoon cornstarch
Salt to taste
⅛ teaspoon cayenne pepper
Dash nutmeg
Dash paprika
2 tablespoons cognac or brandy
French or Italian bread cut in 1" cubes

Rub fondue pot with garlic. Pour in wine, and heat at low temperature until air bubbles begin to rise *(DO NOT BOIL)*. Sprinkle cheeses with cornstarch and gradually add to hot wine, ½ cup at a time. Stir continuously until cheese is melted and smooth. Add seasonings and cognac or brandy. Blend well. Transfer to preheated table unit. Spear bread cubes and dunk in mixture.



FONDUE À LA EARL

1 garlic clove, split and peeled
2 cups dry white wine
1 lb. HICKORY FARMS OF OHIO Swiss cheese, diced
2 teaspoons cornstarch
1 teaspoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
Few drops Worcestershire sauce
Dash nutmeg
Salt to season
French or Italian bread cut in 1" cubes

Rub inside of fondue pot with garlic. Crush small piece of garlic and place on bottom of pot. Pour wine, and heat at low temperature until air bubbles begin to rise *(DO NOT BOIL)*. Sprinkle cheese with cornstarch. Add to hot wine, a handful at a time, stirring after each addition in a figure eight motion until cheese is melted and smooth. Add seasonings and salt to taste. Transfer pot to table unit, spear bread with fondue fork (be sure tines penetrate crust) and dunk.

FONDUE TOUT DE SUITE

1 clove garlic, peeled and split
¾ cup dry white wine
1 package HICKORY FARMS OF OHIO prepared Swiss fondue
2 tablespoons Kirsch or brandy
Freshly ground black pepper
French or Italian bread cut into 1" cubes

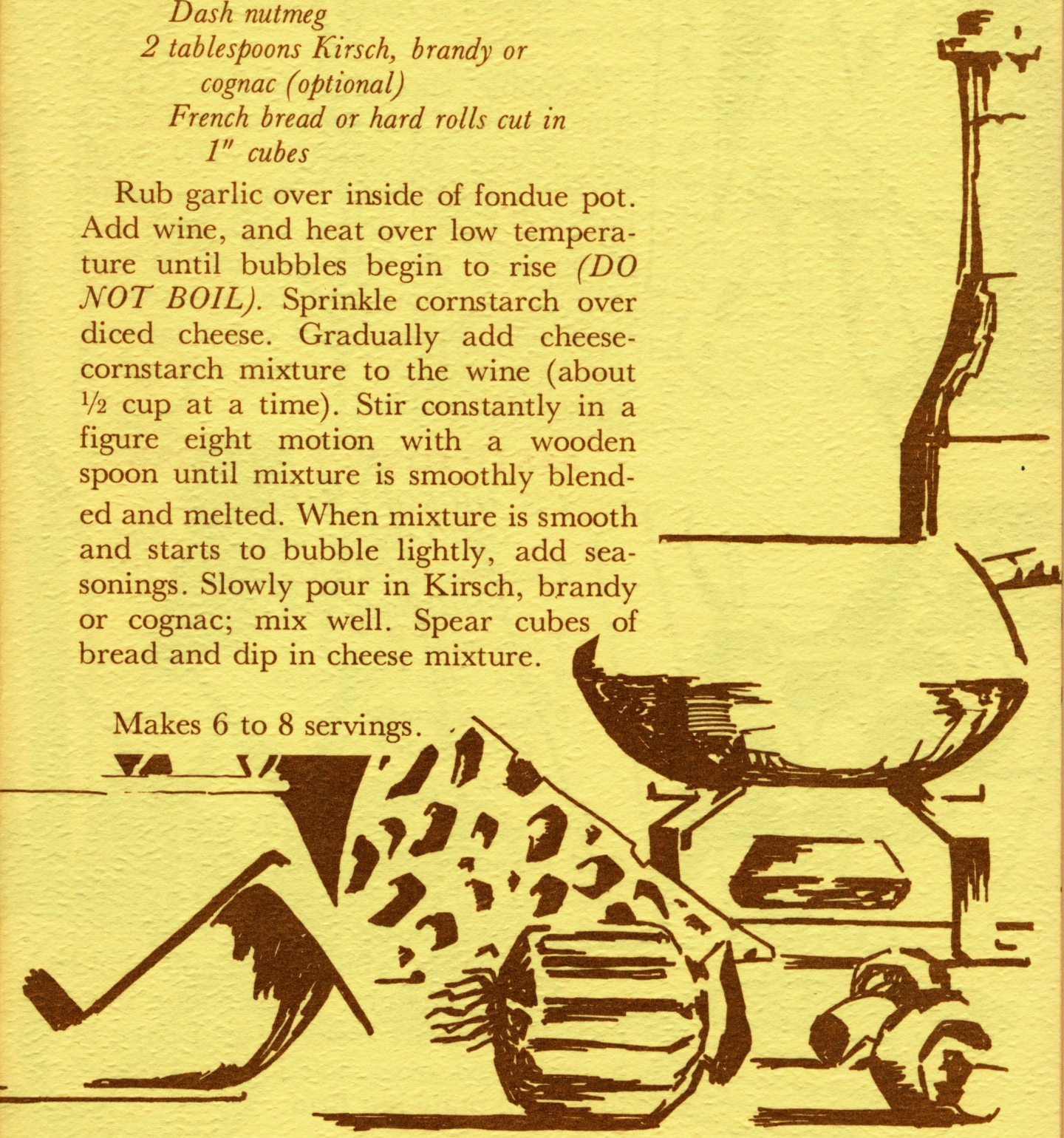
Rub fondue pot with garlic clove. Heat wine at moderate temperature until bubbles rise *(DO NOT BOIL)*. Stir prepared fondue slowly into hot wine. Add Kirsch or brandy and black pepper. Spear bread cubes on fondue fork and dip in cheese mixture.

FONDUE SUSAN

1 garlic clove, peeled and split
½ lb. HICKORY FARMS OF OHIO Swiss cheese, diced
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, diced
2 cups dry white wine
2 tablespoons cornstarch
¼ teaspoon salt
Freshly ground black pepper
Dash nutmeg
2 tablespoons Kirsch, brandy or cognac (optional)
French bread or hard rolls cut in 1" cubes

Rub garlic over inside of fondue pot. Add wine, and heat over low temperature until bubbles begin to rise *(DO NOT BOIL)*. Sprinkle cornstarch over diced cheese. Gradually add cheese-cornstarch mixture to the wine (about ½ cup at a time). Stir constantly in a figure eight motion with a wooden spoon until mixture is smoothly blended and melted. When mixture is smooth and starts to bubble lightly, add seasonings. Slowly pour in Kirsch, brandy or cognac; mix well. Spear cubes of bread and dip in cheese mixture.

Makes 6 to 8 servings.



FONDUE DIABLE

½ lb. HICKORY FARMS OF OHIO Cheddar cheese, diced
½ lb. HICKORY FARMS OF OHIO Swiss cheese, diced
2 tablespoons flour
½ cup dry white wine
1 tablespoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
⅛ teaspoon garlic salt
French or Italian bread cut in 1" cubes

Combine cheeses with flour. Heat wine, mustard and garlic salt in fondue pot at low temperature *(DO NOT BOIL)*. Gradually add cheese, a handful at a time, stirring after each addition until the cheese is melted and smooth. Remove pot to pre-heated table unit. Spear bread cubes on fondue forks and swirl through mixture in figure eight motion.

BAKED FONDUE À LA MAE

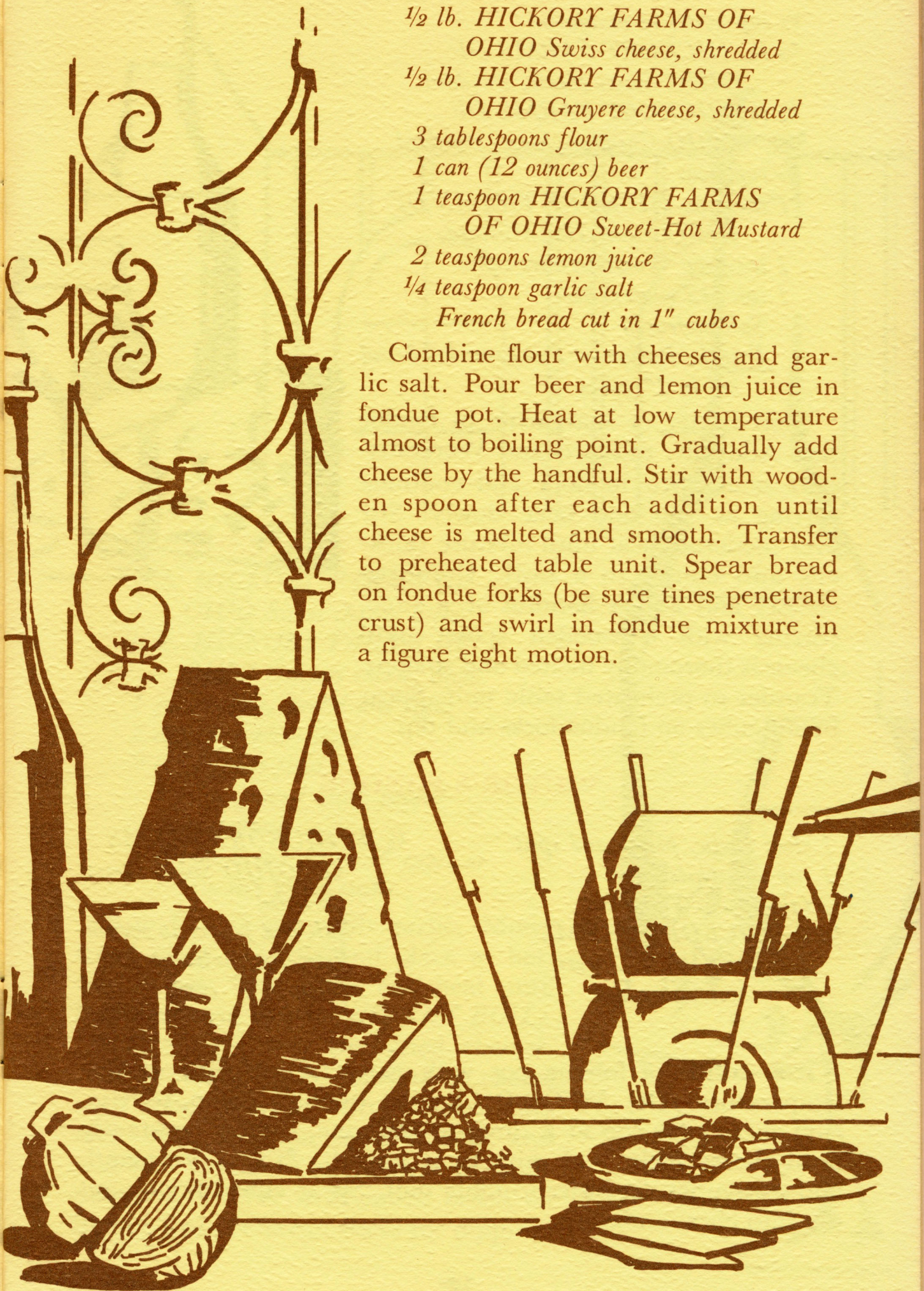
1 lb. HICKORY FARMS OF OHIO Cheddar cheese, shredded
1 teaspoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
3 cups milk
3 cups soft bread crumbs
6 eggs, separated
Salt to taste
Dash paprika

In a saucepan, heat milk to scalding. Add bread crumbs, salt, mustard and cheese. Cool slightly. Beat in egg yolks and paprika. Blend well. In a separate bowl, beat egg whites until stiff. Fold into cheese mixture. Pour fondue mixture into 2-quart casserole and bake in a preheated oven 350° F. for 45 minutes until puffy but firm.

FONDO — FONDON'T

½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
3 tablespoons flour
1 can (12 ounces) beer
1 teaspoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
2 teaspoons lemon juice
¼ teaspoon garlic salt
French bread cut in 1" cubes

Combine flour with cheeses and garlic salt. Pour beer and lemon juice in fondue pot. Heat at low temperature almost to boiling point. Gradually add cheese by the handful. Stir with wooden spoon after each addition until cheese is melted and smooth. Transfer to preheated table unit. Spear bread on fondue forks (be sure tines penetrate crust) and swirl in fondue mixture in a figure eight motion.



FONDUE À LA BIÈRE

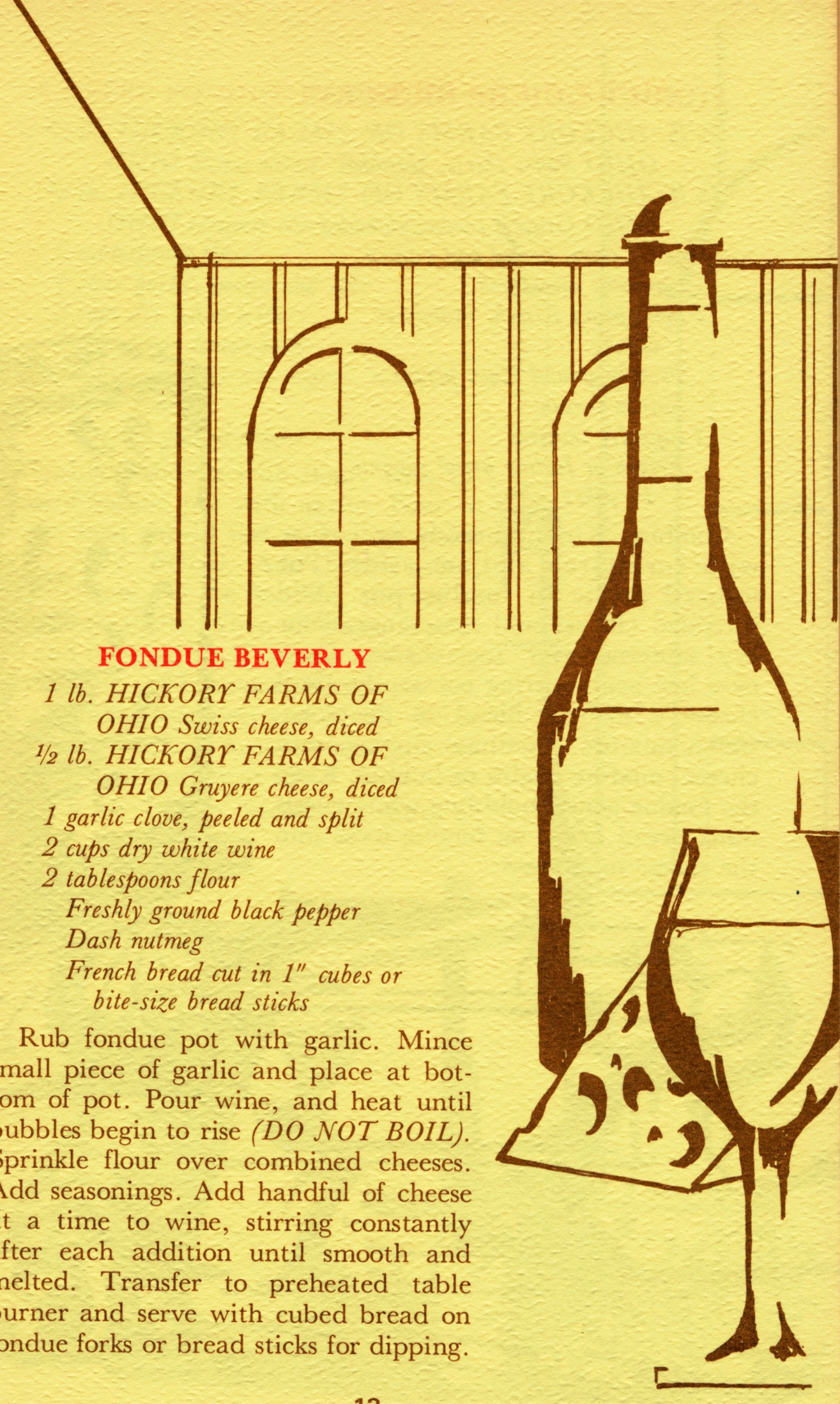
⅓ cup butter or margarine
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Cheddar cheese, shredded
¼ cup flour
1 teaspoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
1 teaspoon Worcestershire sauce
1 can (12 ounces) beer
Salt to season
French, Italian or Pumpernickel bread cut in 1" cubes

Melt butter or margarine in fondue pot. Add salt, mustard and Worcestershire sauce. Stir in flour and continue stirring as you add beer slowly. Stir over moderate heat until mixture thickens and comes to a boil. Combine cheeses and add a handful at a time, stirring with a wooden spoon until cheese is thoroughly melted and smooth. Transfer to preheated table unit. Spear bread cubes on fondue forks and dip.

VICTOR'S FONDUE

1 clove garlic, peeled and split
1 cup dry white wine
2 tablespoons Vermouth
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
Salt and pepper to season
French or Italian bread cut in 1" cubes

Rub inside of fondue pot with garlic. Heat wine at low temperature *(DO NOT BOIL)* until bubbles begin to rise. Add cheeses (½ cup at a time) to hot wine, stirring constantly until cheese melts and mixture is smooth. Stir in Vermouth and seasonings. Transfer to table unit. Spear cubed bread and dip into cheese mixture.



FONDUE BEVERLY

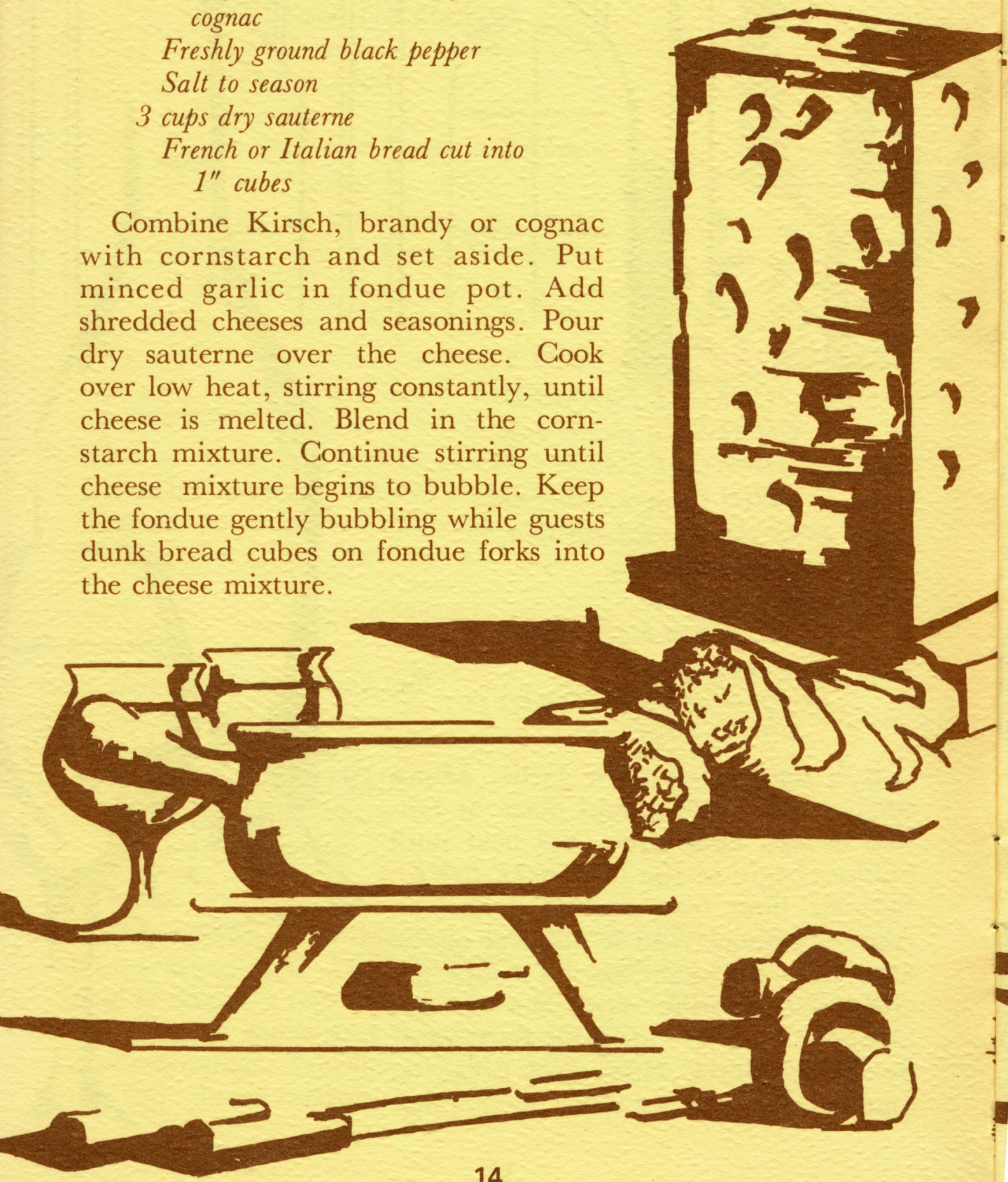
1 lb. HICKORY FARMS OF OHIO Swiss cheese, diced
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, diced
1 garlic clove, peeled and split
2 cups dry white wine
2 tablespoons flour
Freshly ground black pepper
Dash nutmeg
French bread cut in 1" cubes or bite-size bread sticks

Rub fondue pot with garlic. Mince small piece of garlic and place at bottom of pot. Pour wine, and heat until bubbles begin to rise *(DO NOT BOIL).* Sprinkle flour over combined cheeses. Add seasonings. Add handful of cheese at a time to wine, stirring constantly after each addition until smooth and melted. Transfer to preheated table burner and serve with cubed bread on fondue forks or bread sticks for dipping.

FONDUE QUICHE HICKORY

½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
1 garlic clove, peeled and minced
5 teaspoons cornstarch
3 tablespoons Kirsch, brandy or cognac
Freshly ground black pepper
Salt to season
3 cups dry sauterne
French or Italian bread cut into 1" cubes

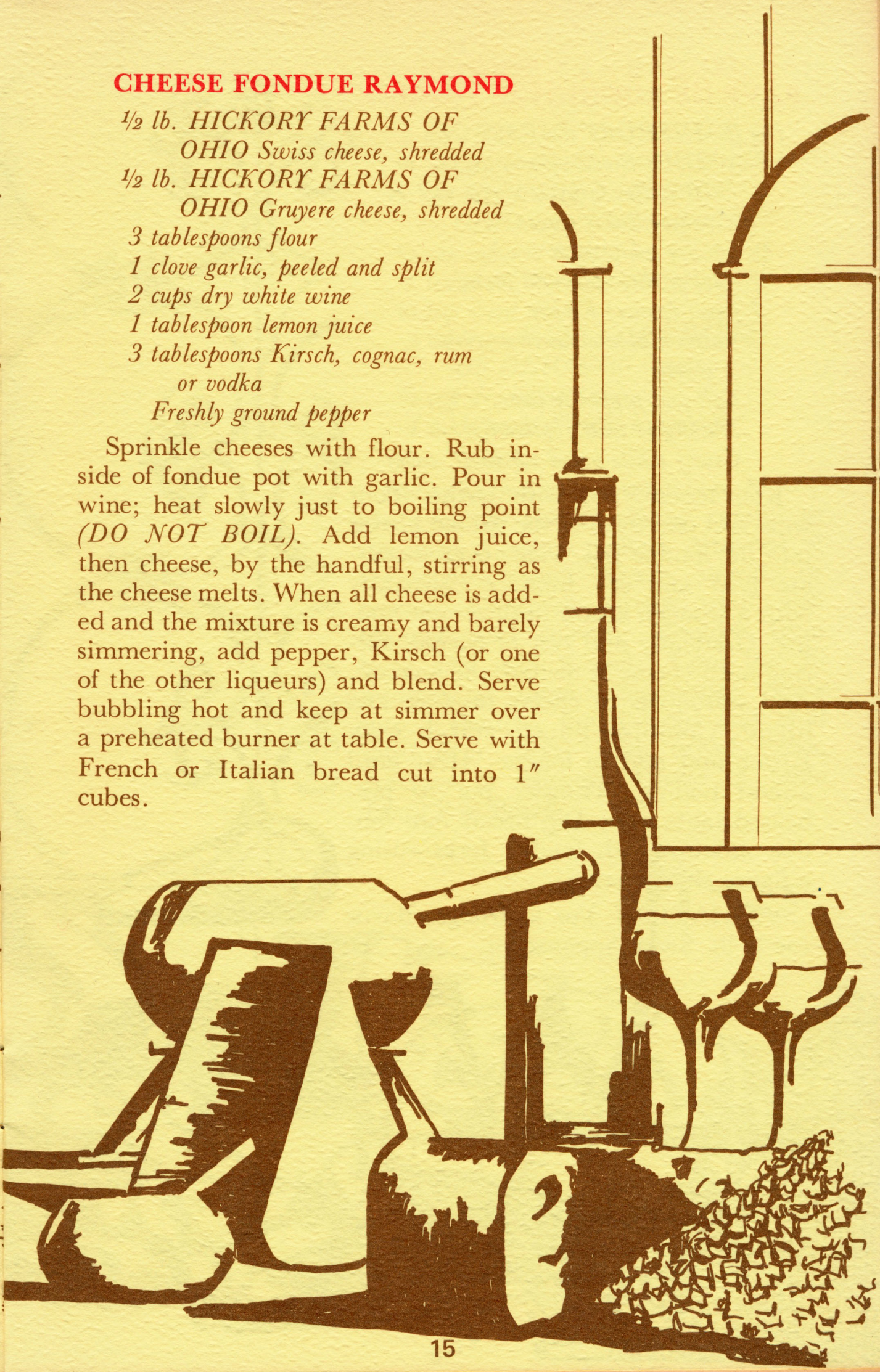
Combine Kirsch, brandy or cognac with cornstarch and set aside. Put minced garlic in fondue pot. Add shredded cheeses and seasonings. Pour dry sauterne over the cheese. Cook over low heat, stirring constantly, until cheese is melted. Blend in the cornstarch mixture. Continue stirring until cheese mixture begins to bubble. Keep the fondue gently bubbling while guests dunk bread cubes on fondue forks into the cheese mixture.



CHEESE FONDUE RAYMOND

½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
3 tablespoons flour
1 clove garlic, peeled and split
2 cups dry white wine
1 tablespoon lemon juice
3 tablespoons Kirsch, cognac, rum or vodka
Freshly ground pepper

Sprinkle cheeses with flour. Rub inside of fondue pot with garlic. Pour in wine; heat slowly just to boiling point *(DO NOT BOIL)*. Add lemon juice, then cheese, by the handful, stirring as the cheese melts. When all cheese is added and the mixture is creamy and barely simmering, add pepper, Kirsch (or one of the other liqueurs) and blend. Serve bubbling hot and keep at simmer over a preheated burner at table. Serve with French or Italian bread cut into 1″ cubes.

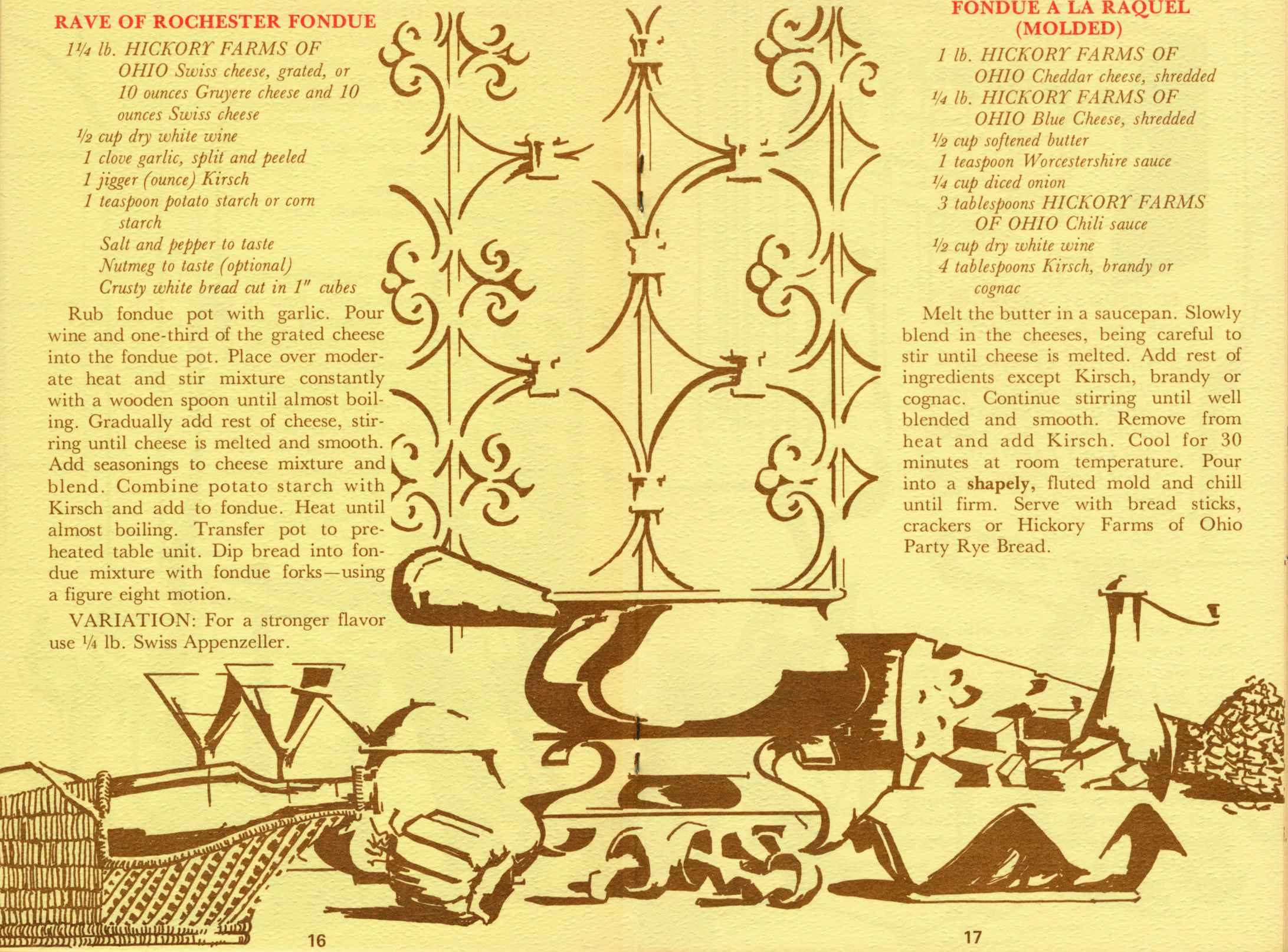


RAVE OF ROCHESTER FONDUE

1¼ lb. HICKORY FARMS OF OHIO Swiss cheese, grated, or 10 ounces Gruyere cheese and 10 ounces Swiss cheese
½ cup dry white wine
1 clove garlic, split and peeled
1 jigger (ounce) Kirsch
1 teaspoon potato starch or corn starch
Salt and pepper to taste
Nutmeg to taste (optional)
Crusty white bread cut in 1" cubes

Rub fondue pot with garlic. Pour wine and one-third of the grated cheese into the fondue pot. Place over moderate heat and stir mixture constantly with a wooden spoon until almost boiling. Gradually add rest of cheese, stirring until cheese is melted and smooth. Add seasonings to cheese mixture and blend. Combine potato starch with Kirsch and add to fondue. Heat until almost boiling. Transfer pot to preheated table unit. Dip bread into fondue mixture with fondue forks—using a figure eight motion.

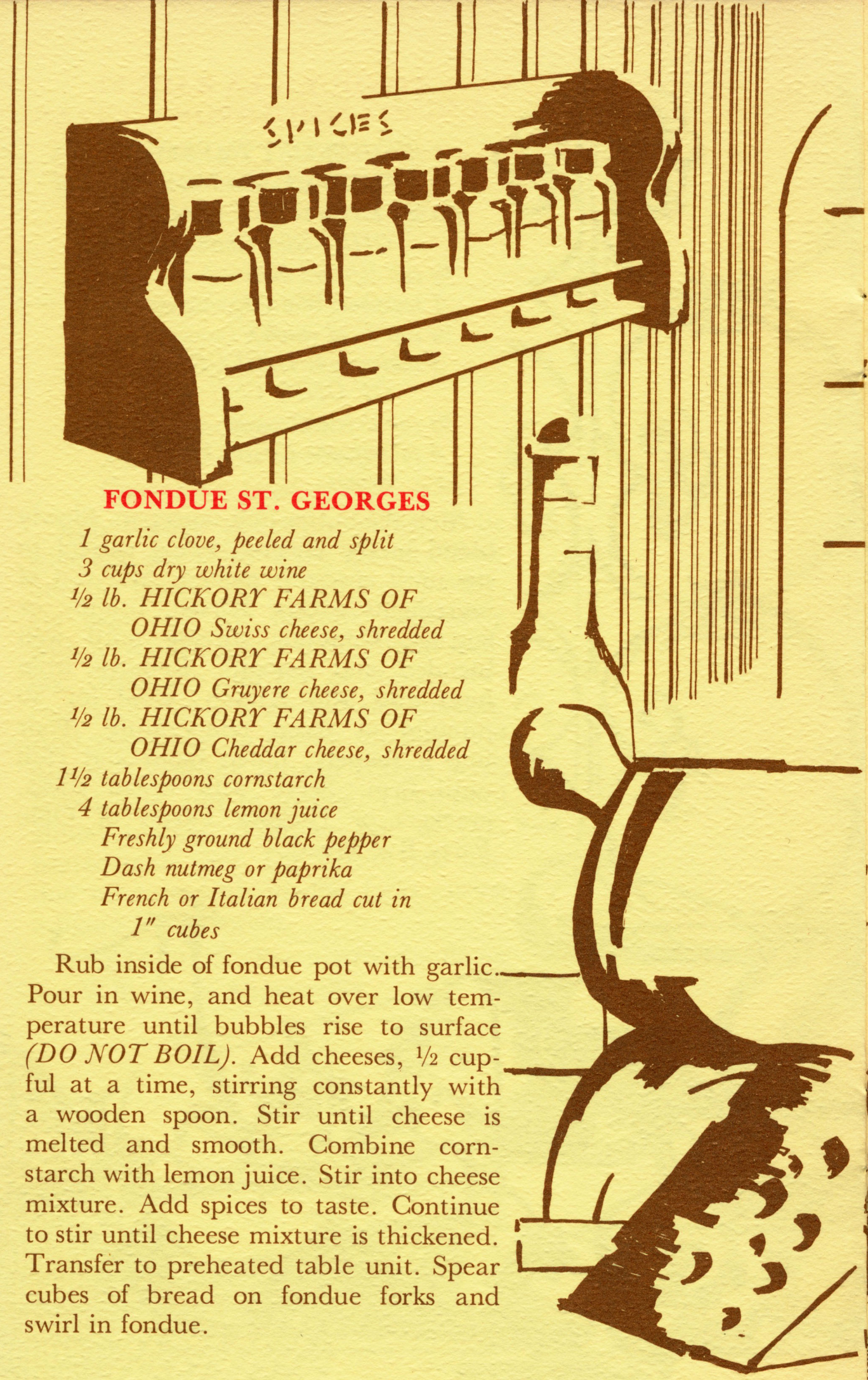
VARIATION: For a stronger flavor use ¼ lb. Swiss Appenzeller.



FONDUE À LA RAQUEL (MOLDED)

1 lb. HICKORY FARMS OF OHIO Cheddar cheese, shredded
¼ lb. HICKORY FARMS OF OHIO Blue Cheese, shredded
½ cup softened butter
1 teaspoon Worcestershire sauce
¼ cup diced onion
3 tablespoons HICKORY FARMS OF OHIO Chili sauce
½ cup dry white wine
4 tablespoons Kirsch, brandy or cognac

Melt the butter in a saucepan. Slowly blend in the cheeses, being careful to stir until cheese is melted. Add rest of ingredients except Kirsch, brandy or cognac. Continue stirring until well blended and smooth. Remove from heat and add Kirsch. Cool for 30 minutes at room temperature. Pour into a **shapely,** fluted mold and chill until firm. Serve with bread sticks, crackers or Hickory Farms of Ohio Party Rye Bread.



FONDUE ST. GEORGES

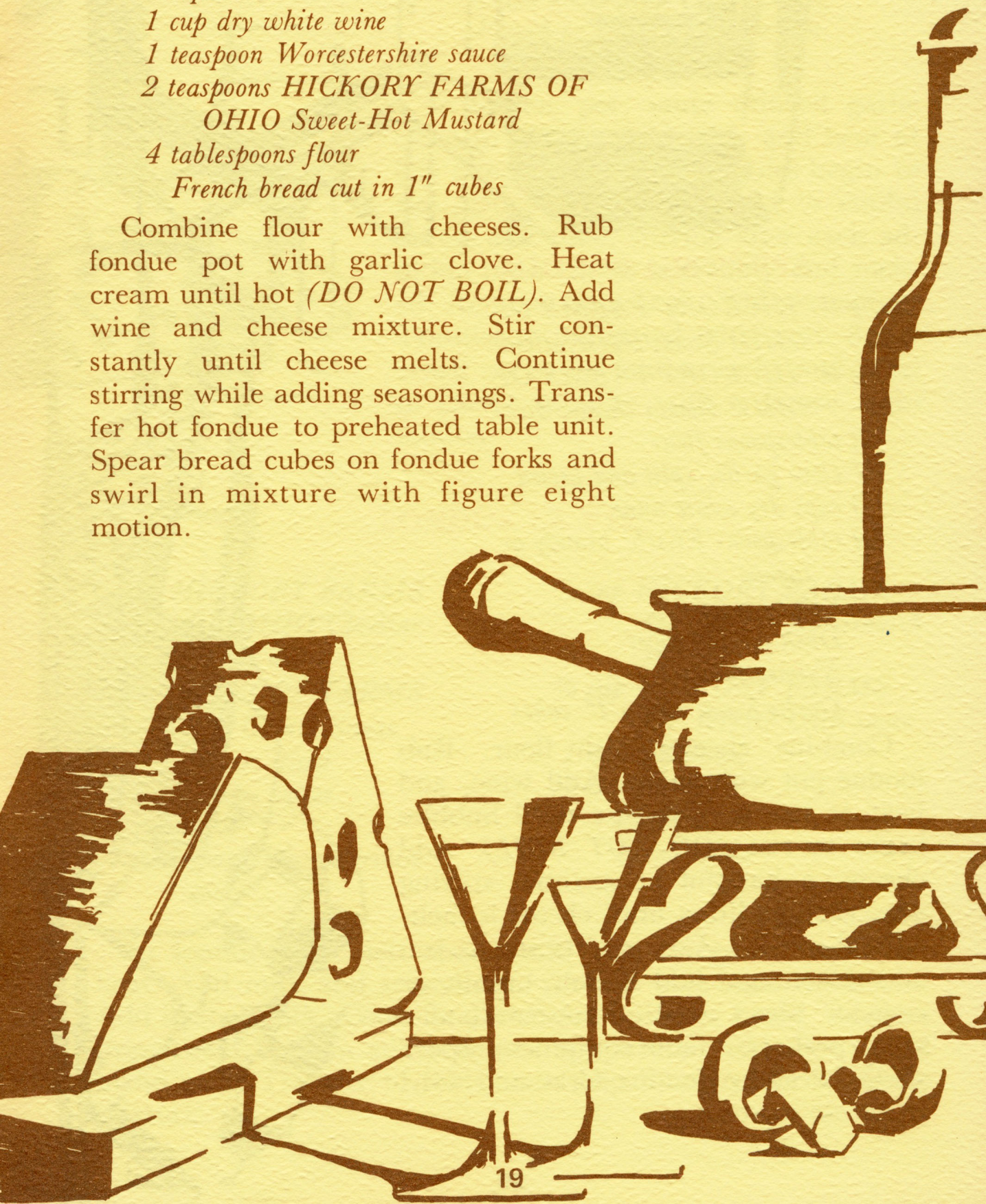
1 garlic clove, peeled and split
3 cups dry white wine
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
½ lb. HICKORY FARMS OF OHIO Cheddar cheese, shredded
1½ tablespoons cornstarch
4 tablespoons lemon juice
Freshly ground black pepper
Dash nutmeg or paprika
French or Italian bread cut in 1" cubes

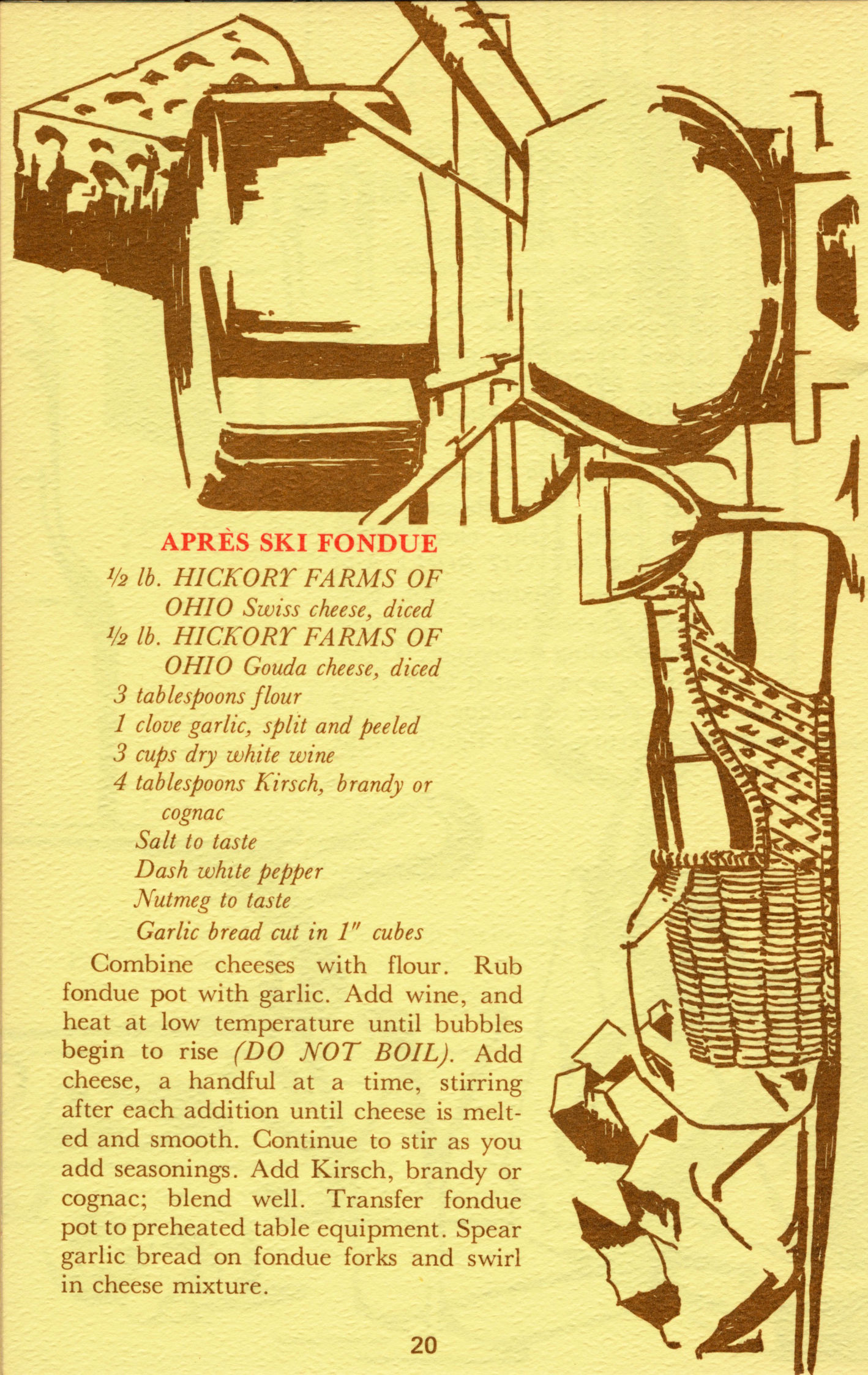
Rub inside of fondue pot with garlic. Pour in wine, and heat over low temperature until bubbles rise to surface *(DO NOT BOIL)*. Add cheeses, ½ cupful at a time, stirring constantly with a wooden spoon. Stir until cheese is melted and smooth. Combine cornstarch with lemon juice. Stir into cheese mixture. Add spices to taste. Continue to stir until cheese mixture is thickened. Transfer to preheated table unit. Spear cubes of bread on fondue forks and swirl in fondue.

FONDUE SARA

1 garlic clove, split and peeled
½ lb. HICKORY FARMS OF OHIO sharp Cheddar cheese, shredded
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
¾ cup cream
1 cup dry white wine
1 teaspoon Worcestershire sauce
2 teaspoons HICKORY FARMS OF OHIO Sweet-Hot Mustard
4 tablespoons flour
French bread cut in 1" cubes

Combine flour with cheeses. Rub fondue pot with garlic clove. Heat cream until hot *(DO NOT BOIL)*. Add wine and cheese mixture. Stir constantly until cheese melts. Continue stirring while adding seasonings. Transfer hot fondue to preheated table unit. Spear bread cubes on fondue forks and swirl in mixture with figure eight motion.

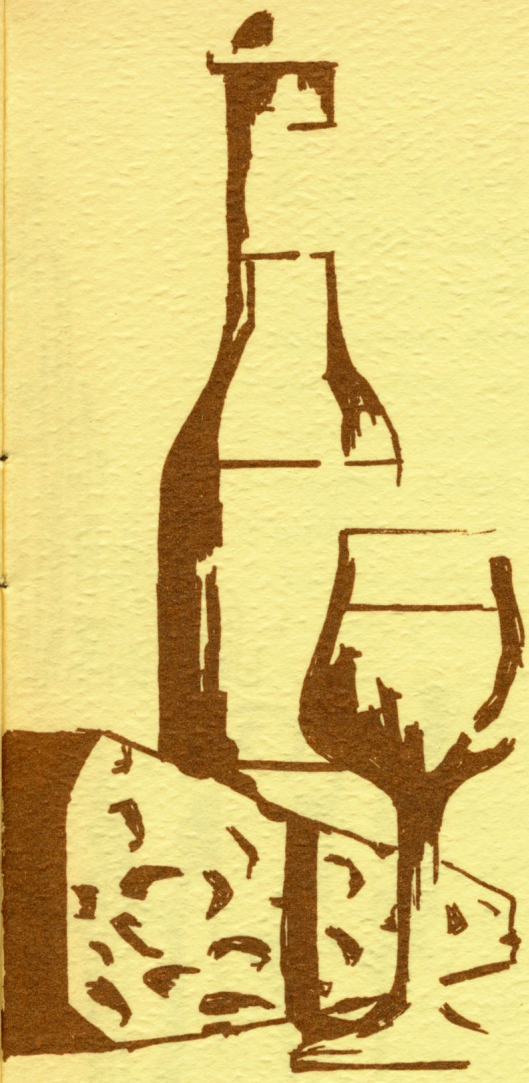




APRÈS SKI FONDUE

½ lb. HICKORY FARMS OF OHIO Swiss cheese, diced
½ lb. HICKORY FARMS OF OHIO Gouda cheese, diced
3 tablespoons flour
1 clove garlic, split and peeled
3 cups dry white wine
4 tablespoons Kirsch, brandy or cognac
Salt to taste
Dash white pepper
Nutmeg to taste
Garlic bread cut in 1" cubes

Combine cheeses with flour. Rub fondue pot with garlic. Add wine, and heat at low temperature until bubbles begin to rise *(DO NOT BOIL)*. Add cheese, a handful at a time, stirring after each addition until cheese is melted and smooth. Continue to stir as you add seasonings. Add Kirsch, brandy or cognac; blend well. Transfer fondue pot to preheated table equipment. Spear garlic bread on fondue forks and swirl in cheese mixture.



FONDUE POUR JACQUES

1 garlic clove, peeled and minced
1 lb. HICKORY FARMS OF OHIO Gruyere cheese, diced
2 tablespoons butter or margarine
2 cups dry white wine
Salt to season
Dash white pepper and nutmeg
French or Italian bread cut in 1" cubes

In fondue pot, saute minced garlic clove in butter. Add wine and heat at low temperature until bubbles begin to rise *(DO NOT BOIL)*. Add ½ cupful cheese at a time, stirring after each addition until cheese is creamy and melted. Remove from heat. Add seasonings. Transfer to preheated table unit. Spear bread cubes on fondue forks and swirl in cheese mixture with a figure eight motion.

FONDUE LA VIE

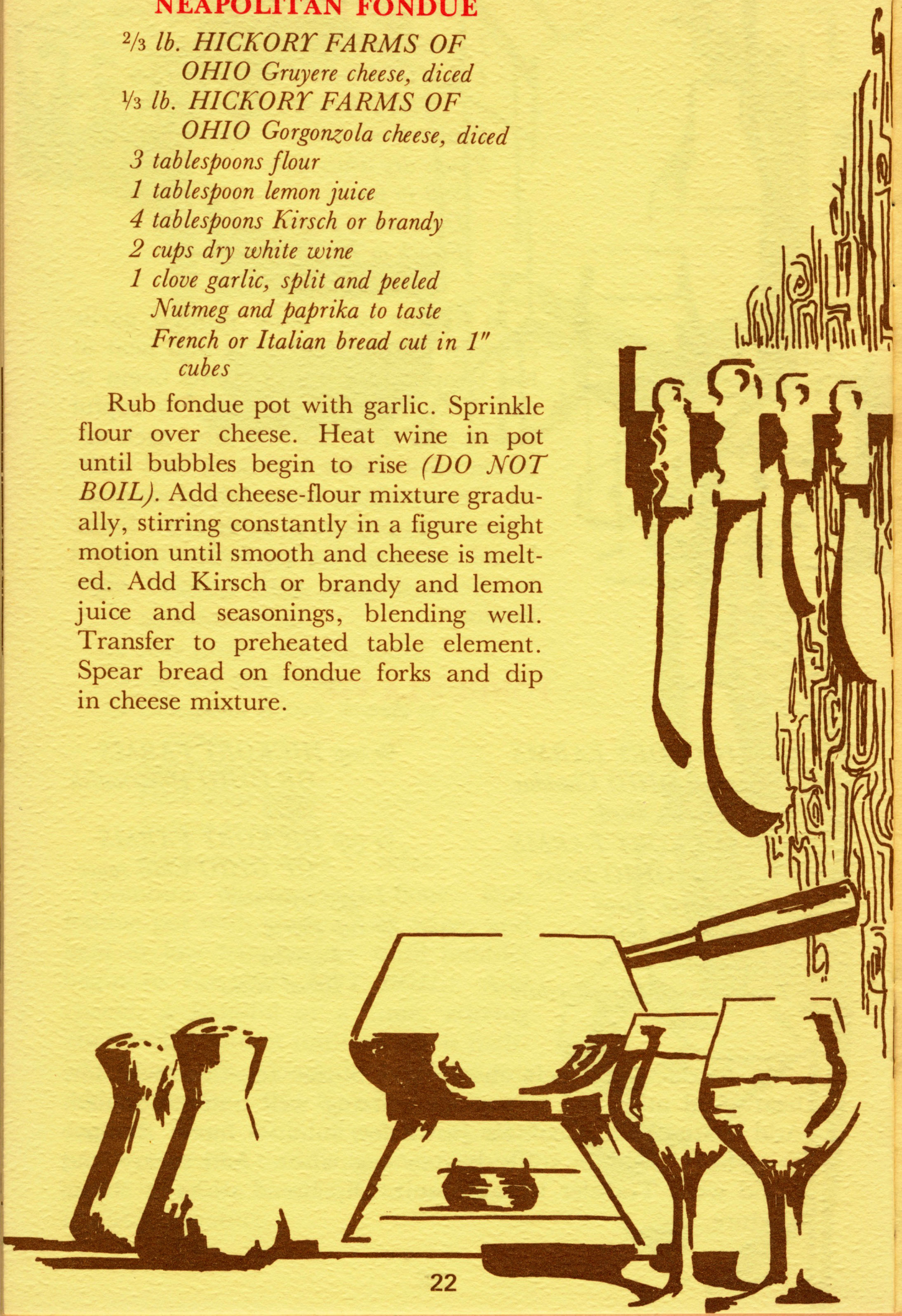
½ lb. HICKORY FARMS OF OHIO Cheddar cheese, diced
½ lb. HICKORY FARMS OF OHIO Swiss cheese, diced
2 tablespoons butter
⅔ cup milk
1 tablespoon Worcestershire sauce
¼ cup HICKORY FARMS OF OHIO Horseradish sauce
¼ cup HICKORY FARMS OF OHIO Chili sauce
1 egg, separated
¼ cup sherry
Paprika
Bread sticks

In fondue pot, melt cheese and butter together over low heat. Add milk and seasonings, stirring well until thickened. Add beaten yolk. Cook for just a few minutes more. Remove from heat. Fold in stiffly beaten egg white. Add sherry and blend well. Transfer to table unit. Dip bread sticks in cheese mixture.

NEAPOLITAN FONDUE

2/3 lb. HICKORY FARMS OF OHIO Gruyere cheese, diced
1/3 lb. HICKORY FARMS OF OHIO Gorgonzola cheese, diced
3 tablespoons flour
1 tablespoon lemon juice
4 tablespoons Kirsch or brandy
2 cups dry white wine
1 clove garlic, split and peeled
Nutmeg and paprika to taste
French or Italian bread cut in 1" cubes

Rub fondue pot with garlic. Sprinkle flour over cheese. Heat wine in pot until bubbles begin to rise *(DO NOT BOIL)*. Add cheese-flour mixture gradually, stirring constantly in a figure eight motion until smooth and cheese is melted. Add Kirsch or brandy and lemon juice and seasonings, blending well. Transfer to preheated table element. Spear bread on fondue forks and dip in cheese mixture.



FONDUE LE CERVIN

1 lb. HICKORY FARMS OF OHIO Canadian Cheddar cheese, shredded
1½ tablespoons cornstarch
1 garlic clove, peeled and split
2 cups dry white wine
1 teaspoon lemon juice (optional)
4 tablespoons dry gin
Salt to taste
Freshly ground black pepper
Nutmeg or paprika to taste
French or Italian bread cut in 1" cubes

Sprinkle cheese with cornstarch. Rub fondue pot with garlic. Pour wine, and heat at low temperature until bubbles rise *(DO NOT BOIL)*. Slowly add cheese-cornstarch mixture, stirring constantly until cheese is melted. Continue to stir as you add seasonings. Add dry gin and lemon juice. Blend well. Transfer pot to preheated table unit. Spear bread cubes and dip in fondue.

FONDUE FOR SEAFOOD

1 garlic clove, peeled and split
1 lb. HICKORY FARMS OF OHIO Swiss cheese, diced
3 tablespoons cornstarch
1 teaspoon salt
½ teaspoon Worcestershire sauce
¼ teaspoon white pepper
Heavy dash nutmeg
2 cups dry white wine, divided
2 lbs. seafood; shrimp, lobster or crab meat (deveined, shelled and cooked)

Rub garlic clove on the inside of fondue pot. Heat 1¾ cups of the wine and garlic clove until bubbles rise to the top *(DO NOT BOIL)*. Remove garlic. Add cheese, stir constantly until cheese is melted and smooth. Combine cornstarch, Worcestershire sauce, seasonings with rest of wine; stir into cheese fondue. Using a wooden spoon, stir in a figure eight motion until mixture is smooth. Transfer to preheated table unit. Spear seafood on fondue forks and dip in fondue mixture.

ALP YOURSELF TO FONDUE

6 tablespoons butter or margarine
4 tablespoons flour
½ teaspoon salt
½ teaspoon paprika
3 cups milk
2 tablespoons Worcestershire sauce
Dash Tabasco sauce
1 lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
⅓ cup HICKORY FARMS OF OHIO Parmesan cheese, grated
French or Italian bread cut in 1" cubes

Melt butter in saucepan. Over low heat, slowly blend in flour, salt and paprika. Gradually add milk. Heat slowly, stirring constantly until mixture thickens. Add Worcestershire, Tabasco and cheese, constantly stirring until cheese is melted and smooth. Transfer to preheated fondue pot at table. Spear bread cubes on fondue forks and dip.

FONDUE CANARD A L'ORANGE

2 lbs. cooked duck meat, cut in 1" cubes
½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
½ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
2 cups frozen orange juice concentrate
1 cup dry white wine
1 teaspoon cornstarch
Pinch thyme
½ teaspoon salt
⅛ teaspoon pepper
3 ounces Orange Curacao (optional)

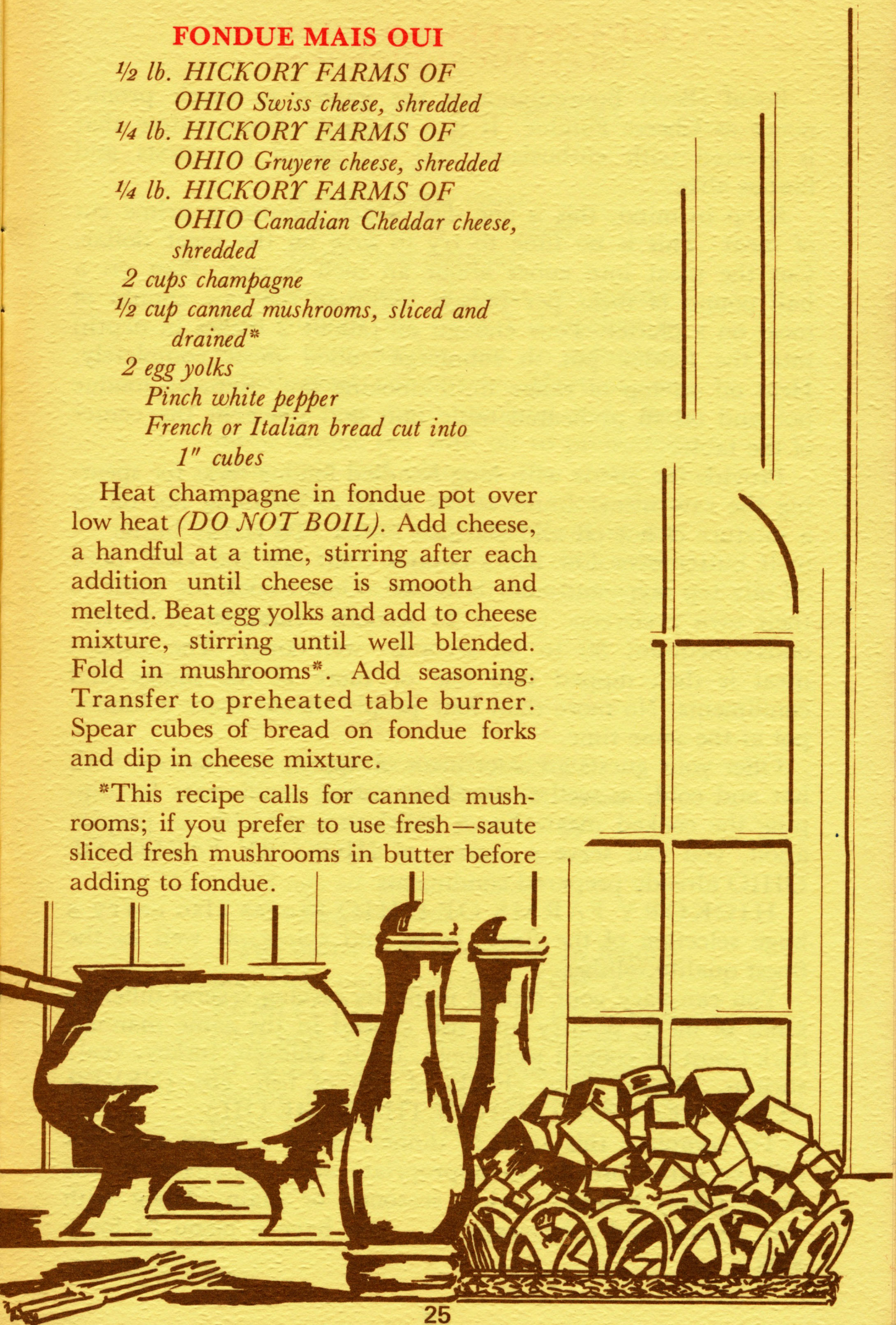
In fondue pot, heat wine and orange juice concentrate mixture **almost** to boil. Dredge cheese with cornstarch and gradually add to hot wine/orange mixture. Add seasonings, stirring constantly over low heat. Blend well until all cheese is melted and smooth. Add Orange Curacao. Transfer pot to preheated table unit. Guests skewer duck cubes on fondue forks and dip into orange/cheese mixture.

FONDUE MAIS OUI

½ lb. HICKORY FARMS OF OHIO Swiss cheese, shredded
¼ lb. HICKORY FARMS OF OHIO Gruyere cheese, shredded
¼ lb. HICKORY FARMS OF OHIO Canadian Cheddar cheese, shredded
2 cups champagne
*½ cup canned mushrooms, sliced and drained**
2 egg yolks
Pinch white pepper
French or Italian bread cut into 1" cubes

Heat champagne in fondue pot over low heat *(DO NOT BOIL)*. Add cheese, a handful at a time, stirring after each addition until cheese is smooth and melted. Beat egg yolks and add to cheese mixture, stirring until well blended. Fold in mushrooms*. Add seasoning. Transfer to preheated table burner. Spear cubes of bread on fondue forks and dip in cheese mixture.

*This recipe calls for canned mushrooms; if you prefer to use fresh—saute sliced fresh mushrooms in butter before adding to fondue.



LET'S ENTERTAIN WITH BOEUF (BEEF) BOURGUIGNONNE

Boeuf (Beef) Bourguignonne has gained as much prominence as Cheese Fondue. It is a company-dinner entree that is greeted with enthusiasm and *bon appétit* by guests and hostess alike.

Keep in mind, this is one dish which requires a prime cut of meat. This is no time to try to save on the meat dollar. Cut the meat into cubes about an inch square. Plan on a half pound of meat per person. Arrange the raw chunks of meat on a platter. Pour enough oil (about 2 inches in depth) into the fondue pot to submerge cubed meat completely. Heat oil on top of range until smoking hot. Remove fondue pot and oil to preheated table unit and place in the center of the table.

Provide the guests with long handled fondue forks for spearing the raw meat. Immerse the meat in bubbling hot oil or a mixture of hot oil and clarified butter. To clarify butter — melt butter over low heat; remove from fire and cool; pour off oily top layer and add to hot oil. Guests cook the meat to their own preference (10 to 20 seconds—rare; 30 to 40 seconds—medium; 50 to 60 seconds—well-done). The cooked meat is then dipped into one or more of the sauces and condiments. No more than four people should share a fondue pot at the same time.

Offer your guests an assortment of appropriate sauces, both hot and cold, as well as excellent-tasting condiments for dipping the cooked meat. For a delicious treat with no preparation, you can serve a variety of HICKORY FARMS OF OHIO already prepared condiments.

HICKORY FARMS OF OHIO Stores also carry a huge selection of the finest herbs and spices, as well as the finest quality relishes.

You can vary your dinner menu by serving several different kinds of meat, poultry and fish cooked in the same manner. Pork (must be cooked well-done), lamb, chicken, turkey, veal, shrimp, lobster, crab, chunks of filet of fish, etc. (NEVER COOK MEAT AND FISH IN THE SAME OIL).

To complete this type of dinner, serve a salad and hot rolls or garlic bread. An appropriate accompaniment to the Boeuf (Beef) Fondue is rice, seasoned or plain. Along with this, dessert and a beverage . . . you have a menu fit for a king.

BOEUF (BEEF) BOURGUIGNONNE

2 lbs. beef tenderloin or top sirloin cut in 1" cubes
Peanut or salad oil
Assorted dipping sauces
French bread or rolls, sliced
Garlic bread (optional)

Arrange cubes of meat on platter. Put enough oil (about 2 inches in depth) into fondue pot to submerge cubed meat completely. Heat oil on top of range until smoking hot. Remove fondue pot with oil to preheated table unit and place in the center of the table. Allow guests to spear their own beef cubes and cook them in the hot oil. Then they may dip the cooked beef in one or more of the sauces provided.

HICKORY FARMS Of Ohio BEEF STICK® FONDUE

1 lb. HICKORY FARMS OF OHIO BEEF STICK, cubed
1 lb. HICKORY FARMS OF OHIO Swiss cheese, cubed
3 cups oil, peanut or salad
3 tablespoons butter

Put butter and peanut oil in fondue pot. Heat until boiling at *LOW TEMPERATURE.* Transfer to preheated table unit. Guests spear a piece of cubed *BEEF STICK* and Swiss cheese on fondue fork and dunk in boiling oil. Serve with assorted sauces.

COCKTAIL SAUCE DIABLE

1 cup catsup
1 teaspoon Worcestershire sauce
1¼ cup HICKORY FARMS OF OHIO Horseradish sauce
Few drops Tabasco sauce
Pinch celery salt

Blend ingredients together and mix well. Spoon into serving bowl. Chill before serving.

MUSHROOM SAUCE ÉLÉGANTE

3 tablespoons butter or margarine
3 tablespoons flour
1 cup consomme
1 teaspoon Worcestershire sauce
1 cup finely chopped mushrooms
1 cup HICKORY FARMS OF OHIO Sokreem

Melt butter or margarine in a saucepan. Gradually stir in flour. Remove from heat and slowly stir in consomme. Return mixture to heat and continue stirring until thickened. Add rest of ingredients. Mix well. Serve *HOT.*

BARBECUE SAUCE

1 cup catsup
1 cup water
⅓ cup cider vinegar
2 teaspoons Worcestershire sauce
1 medium onion, minced
1 garlic clove, peeled and minced
2 tablespoons brown sugar
2 tablespoons molasses
1 tablespoon HICKORY FARMS OF OHIO Sweet-Hot Mustard
1 teaspoon chili powder
1 tablespoon liquid smoke

Combine all ingredients in saucepan; simmer over low heat for 30 minutes.

SOKREEM-CURRY

1 cup HICKORY FARMS OF OHIO Sokreem
1 teaspoon curry powder
2 to 3 teaspoons HICKORY FARMS OF OHIO Horseradish sauce
¼ teaspoon salt
Paprika

Combine all ingredients in a bowl except paprika. Spoon into small serving bowl. Chill. Just before serving, sprinkle lightly with paprika.

RÉMOULADE SAUCE

1 cup mayonnaise
1 hard-boiled egg, chopped
1 minced clove garlic
1 teaspoon dried tarragon
1 teaspoon anchovy paste
2 tablespoons finely chopped onions
1 teaspoon capers
2 teaspoons HICKORY FARMS OF OHIO Sweet-Hot Mustard

Mix ingredients together. Blend well. Chill before serving.

HOTSY TOTSY SAUCE

1 cup mayonnaise
6 tablespoons HICKORY FARMS OF OHIO Horseradish sauce
1 cup HICKORY FARMS OF OHIO Chili sauce
Few drops Worcestershire sauce
Dash Tabasco sauce

Blend well.

DESSERT FONDUES

Chocolate dessert fondues are popular with adults and teen-agers, as well as the kids. They make a delicious conclusion to any meal and are ideal for evening refreshments, afternoon tea or any social occasion.

For a simple but elegant fondue, try HICKORY FARMS OF OHIO Chocolate Dip 'n Delite. It's easy to prepare — just heat and serve along with an array of bite-size dippers, such as: sponge cake; lady-fingers; marshmallows; nuts; fresh fruits*; drained canned fruits; etc.

*If you plan to serve slices of apples, bananas, peaches, or any other fruit, sprinkle them liberally with lemon juice to prevent discoloration.

Here are a few chocolate dessert fondues you might like to try—including one for diet-conscious guests:

MON PETIT CHOCOLAT

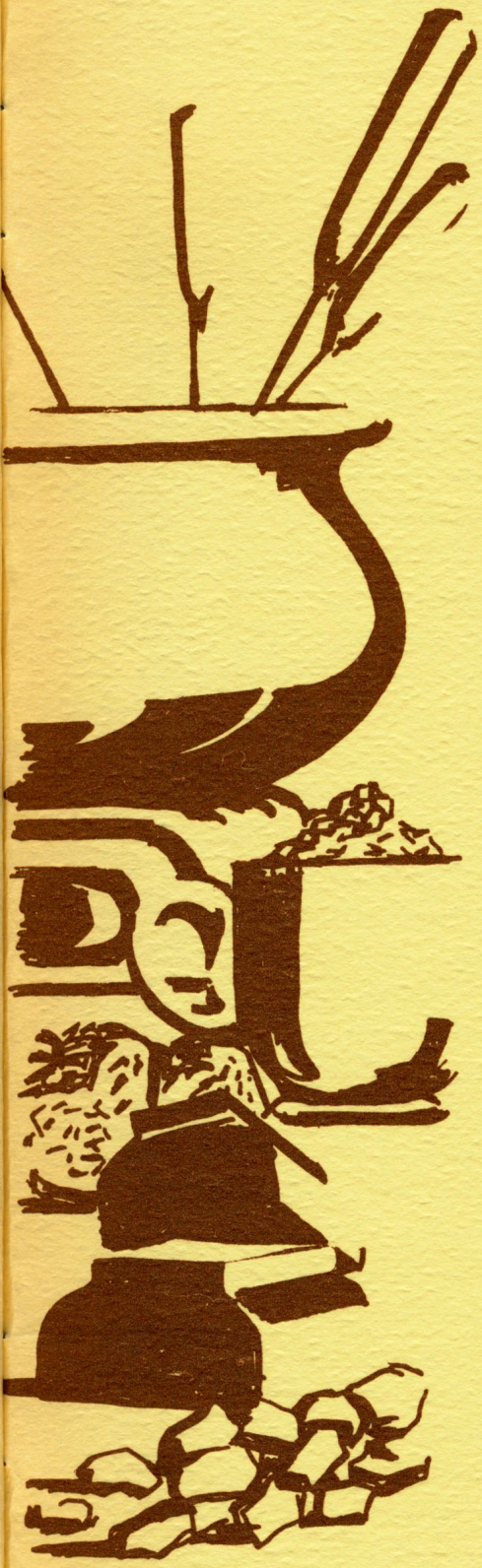
1 cup skim milk
4½ teaspoons cornstarch
2 egg yolks
1 can low calorie chocolate topping
1 tablespoon instant coffee powder
½ to ¾ cup canned diet fruit juice

In fondue pot, combine first three ingredients. Beat until blended. Stir in rest of ingredients. Cook and stir over low heat until chocolate mixture bubbles and thickens. Keep warm over candle.

FONDUE LUCERNE

2 bars (3½ ounces, each) HICKORY FARMS OF OHIO Semi-sweet Chocolate
1 bar (3½ ounces) HICKORY FARMS OF OHIO Orange Milk Chocolate
½ cup cream or milk
2 tablespoons cointreau or cognac

Break chocolate into pieces. Combine all ingredients in saucepan or fondue pot. Stir over low heat until chocolate is melted and smooth. Serve over candle flame. Furnish guests with fondue forks or colored toothpicks. Arrange a lazy susan platter with fresh fruits, angel food cake (cut in chunks), or pour warm sauce over cream puff pastry and ice cream.



CHOCOLATE FONDUE SUPRÊME

2 bars (3½ ounces, each) HICKORY FARMS OF OHIO Bittersweet Chocolate
2 bars (3½ ounces, each) HICKORY FARMS OF OHIO Milk Chocolate with Hazelnuts
½ pint sweet cream
3 tablespoons creme de cacao
Fruits or cake cut in bite-size pieces

Heat cream in fondue pot, either on kitchen range or over fondue burner. Add chocolate (broken into small bits). Stir as it melts and move to the candle warmer. Let guests spear fruit or cake on fondue forks and dip away.

SAUCE SUISSE

2 bars (3½ ounces, each) HICKORY FARMS OF OHIO Milk Chocolate
2 bars (3½ ounces, each) HICKORY FARMS OF OHIO Coffee Milk Chocolate
2 to 3 tablespoons fresh cream
2 tablespoons brandy
½ tablespoon instant coffee powder
1 pinch cinnamon

Place chocolate bars in fondue pot. Add 1 to 2 tablespoons water. Melt chocolate on fondue warmer or over low heat on kitchen range. Add the remaining ingredients and stir well (be sure that the chocolate cream does not become too thin). Serve in fondue pot over **candle warmer.** Spear the dippers on the fondue forks and dip them in the chocolate.

– INDEX –

Alp Yourself To Fondue 24
Après Ski Fondue 20
Baked Fondue à la Mae 10
Barbecue Sauce 28
Boeuf (Beef) Bourguignonne 27
Cheese Fondue Raymond 15
Chocolate Fondue Suprême 31
Classic Cheese Fondue # 1 4
Classic Cheese Fondue # 2 5
Cocktail Sauce Diable 28
Fondo-Fondon't 11
Fondue à la Bière 12
Fondue à la Earl 8
Fondue à la Raquel (Molded) 17
Fondue Beverly 13
Fondue Canard à l'Orange 24
Fondue Diable 10
Fondue For Seafood 23
Fondue la Vie 21
Fondue le Cervin 23
Fondue Lucerne 30
Fondue Mais Oui 25
Fondue Pour Jacques 21
Fondue Quiche Hickory 14
Fondue Sara 19
Fondue St. Georges 18
Fondue Susan 9
Fondue Tout de Suite 8
Fon-Du Là Là 7
Hickory Farms Of Ohio BEEF STICK® Fondue 27
Hotsy Totsy Sauce 29
Introduction To Fondue 2
Let's Entertain With Boeuf (Beef) Bourguignonne 26
Mon Petit Chocolat 30
Mushroom Sauce Elègante 28
Neapolitan Fondue 22
Rave Of Rochester 16
Rémoulade Sauce 29
Sauce Suisse 31
Sokreem-Curry Sauce 29
Swiss Fondue Marcan 6
Victor's Fondue 12

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FONDUE
FONDUE
FONDUE